

SOCIETY

Mrs. Henry M. Jones entertains Mrs. Cassius M. Clay and Mrs. Brice Steele, of Paris, and Miss Clara Tandy, of Como, Miss., Thursday with a dinner.

Miss Fanny Hampton will be hostess at the Fortnightly Literary Club Monday, December 14.

Literary and Social Club.

Miss Emma Lee Taylor delightfully entertained the Literary and Social Club at her home on College street Thursday morning. The feature of this attractive club was an unusually clever paper on "The Life of Tennyson," by Miss Sara Goodloe Benton. Miss Benton is an unusually bright, young lady and it goes without saying the paper was a brilliant one. Miss Alice Porter, in her sweet and winning way, rendered some choice selections on the piano.

This club is very helpful in many ways and keeps our young people interested in the things worth while. After an interesting discussion about Tennyson, a most delicious meat course was served. Miss Taylor is a delightfully attractive and charming young lady as well as being very talented.

Among those present were: Mrs. William P. French, Misses Anna Mae Hisle, Margaret Sphar, Margaret McKinley, Sara Goodloe Benton, Sara Beverly Jonett, Florrie Smith, Lucy and Illo Stewart, Katherine Nelson, Florence Simpson, Clay Croxton, Alice and Owen Porter.

Ramsey-Cox.

Mr. Frank Ramsey and Miss Annis Cox went to Lexington Thursday morning where they were quietly married by Dr. J. W. Porter.

Miss Kate Ramsey accompanied them. The happy couple will return to housekeeping. The bride is quite an attractive and popular young lady and the groom is quite popular and justly deserving of the bride he has won. Their many friends wish them all the success and happiness in the world.

Basket Ball.

The girls Basket Ball team held a tournament at the College Gymnasium at 3:30 o'clock. The Grasshoppers vs. Crescents, score 4 to 2. The Lemons vs. Cradinals, score 6 to 4.

"The Devil."

Lookout "The Devil" is coming on Tuesday night, December 15 at eight-thirty o'clock, so be there on time. He is not half so bad as he sounds and is quite attractive to many of us. If you want to see a sight unusual, come. This play has been the craze in Europe for the last year and two theatres have been running it in New York. Quite a good company will play here for

Sig Wachter presents

"The Devil."

A play in three acts, by Franz Molnar. Produced under the personal direction of Mr. Louis Hollett.

Cast of Characters.

The names of the characters are given in the order in which they appear:

Carl Mahyer, an artist—Mr. Harold M. Shaw.

Paul, his valet—Mr. James Kennedy. Fifth his model—Miss Margaret Arnold.

Andre Landers, a banker—Mr. William Hunter.

Vera Landers, the banker's wife—Miss Carolyn Booth.

The Devil calling himself—Dr. Bourch, Mr. Louis Hollett.

Louise Von Buhler, an heiress—Miss Lavigne Miller.

Servant—Mr. Thomas Roberts.

Synopsis of Scenery.

Act 1. The Studio, in Vienna. Afternoon.

Act 2. The Reception room at the Londres. Evening.

Act 3. Carl's Studio, Vienna. The next morning.

PERSONALS

Mr. R. J. Holmes, of Salisbury, N. C., is in town.

Mr. Phillip Webber and Miss Maud Webber left Wednesday morning for Ozona, Fla., where Miss Webber will spend the winter with Mr. and Mrs. William Finnel and Mr. Webber will return home after a two weeks' hunt.

Mr. and Mrs. T. M. McEldowney returned Wednesday from a visit to relatives in Mt. Sterling.

Mrs. James Donahoe come from Mt. Sterling Wednesday and will be in town a day or so.

Mr. P. Hal Marcum, of Huntington, W. Va., was in town Wednesday and Thursday.

Mrs. J. Marian Vaughn, of Lexington, spent Wednesday with Mrs. W. D. Smith.

Mrs. James has returned to her home in Paris after a delightful visit to Mrs. J. Rhodes Viley.

Mr. Clarence LeBus went to Louisville Wednesday afternoon.

Mr. and Mrs. Gus Brooks went to Maysville Wednesday afternoon.

Mr. Glave Goddard, has returned to Harrodsburg, after being here to the Equity banquet Tuesday night.

Mr. Prentice O'Rear, of Mt. Sterling, was in town Wednesday.

Mr. Skinner Keer went to Lexington Wednesday afternoon.

Mr. Owen Fitch went to Lexington Wednesday afternoon.

Most of the men have returned to their respective homes after being here to the Equity banquet Tuesday night.

There was a large crowd out at the Auditorium to see the game of Broom Ball between the Nicholasville and Winchester teams.

Mr. Frank Perry, of Mt. Sterling, visited in Winchester Wednesday evening.

IMPOSSIBLE

Has Been Accomplished in the Merchant of Venice Up-To-Date.

The impossible has been accomplished. Shakespeare has been outdone. Winchester has been exalted and made famous even as Venice acquired fame from the pen of the immortal playwright. All this has been brought about by the home sons, materially assisted by the daughters.

The Merchant of Venice, (up-to-date) which will be put on in the local opera house Monday night, is as happy a combination of wit and wisdom as has been seen or heard by a Winchester audience in many moons.

Original Play Basis.

Using the skeleton of the original Merchant of Venice as a basis, those in charge have constructed a play thoroughly localized, brilliant and sparkling in every line. It shows rare insight into local conditions and an intimate knowledge of the characters of the men of the town. It is clean, good natured and very sympathetic.

The parts are taken by the best talent to be secured in Winchester. Miss Alice Porter plays the leading female role of Portia and is quite capable of meeting the exacting demands of that part. She is ably seconded by Miss Emma Lee Taylor as Nerissa. Miss Clay Croxton will score a decided success as Jessica. She fits the part admirably and handles it with a force and delicacy creditable to an older performance.

Prof Moore Bassanio.

Prof. Moore as Bassanio, has a means of expressing unlimited humor. The funny situations that he has created are worthy of a New York star. Miss Pauline Peoples as Miss Abbie Threede works finely with hers and will be one of the sensations of the performance. Prof. Dalgaty, as Shylock, pictures a Jew of the Cohn variety. Roscoe Pharris plays the part of Antonio, a football captain and popular college man. He has peculiar qualifications which make him a feature in these lines.

Broad Comedy.

The broad comedy buldiesque is largely furnished by Mr. H. H. Fokett in the role of Launcelot Gobbo by Mr. Carl Hendrix in a role new to Shakespeare play. Samuel Roosevelt, a colored gentleman and lately retired from Grand Opera and by Jim Phillips in the lines of a German professor of Science.

The Football Scene.

The usual supports will be seen in abundance. Perhaps the best scene, from several points will be the football scene. The two teams will be seen in actual play. Not stage play, but with all the fierceness that characterizes an intercollegiate game. It will surely bring the people to their feet.

Between the acts the Winchester Quartette will sing.

The advance sale of seats is heavy. The seats have been on sale but two days and are half gone. It means hurry if you have not reserved your place and want a good one. Seats on sale at Martin-Cook Drug store.

SALE OF CHRISTMAS GIFTS.

On Thursday afternoon, December 17th, from 2 to 5 o'clock, I will have at my home on South Main street an exhibition and sale of my hand-painted china, suitable for Christmas gifts. I shall be pleased to have you call.

CARRIE LEE HATHAWAY.

12-8-16.

DISHES THAT ARE DIFFERENT.

Pleasant Surprises a Hostess May Set Before Her Guests.

There are many times when the housekeeper who expects company wants to set before her guests something that is a little different, but which she can make herself without the apparatus of a professional caterer. The recipes given below are easy to make for a person of average knowledge of cookery, and do not require so much effort that the hostess need tire herself. They are not too elaborate, but depart from those of the cook books.

Pineapple Eggs.—Soak the contents of half a box of gelatine in water and when dissolved add a cupful of grated pineapple (canned or otherwise), and the juice of one lemon, a cupful of boiling water, and a cupful of sugar; strain and set away to harden. As soon as the hardening process begins, whip quickly with an eggbeater and fold in the whites of five eggs. Mold in eggshells and serve in any fanciful way.

Ice Cream Cake.—Cream two cups of sugar with one of butter, add a cupful of sweet milk, $\frac{3}{4}$ cupfuls of flour, and the whites of nine eggs; stir in two scant teaspoonfuls of baking powder, and bake in jellycake pans. Spread each layer with a boiled icing, seasoned with the juice and rind of one orange.

English Tart.—Line a deep pie plate with a rich crust and fill with gooseberry preserves, sprinkling a little flour over the top. When baked cover with a meringue or with whipped cream, sweeten to taste, and set on ice.

German Dumplings.

Remove the crust from two or three small stale rolls and cut the crumbs into small pieces. Lay the crumbs aside. Put the crumbs into a basin and pour over them enough boiling milk to nearly cover. Soak 10 or 15 minutes, and then press, to remove superfluous milk. Put over the fire and stir with a spoon until hot, but not scorched. Push back and season with salt and pepper. Cut a half pound of bacon into small pieces and fry with some of the crumbs cut into dice. When done, add to the soaked bread, with two tablespoonfuls of butter cut in small pieces and enough beaten egg to bind the mixture without making too soft. It must be stiff enough to hold its shape when rolled into dumplings. Flour the hands freely and make the dumplings of equal size. Plunge into a saucepan of boiling water, cover tightly, and cook ten minutes without uncovering. Drain; put on a hot dish until ready to serve.

Meat Pasty for Lunch.

Put one pound of steak into a saucepan with an ounce of suet, and just a little water, not enough to cover it; cover closely and gently cook for about an hour; let it get cold, then cut up into small dice and season rather highly with pepper and salt. Make some pastry with four ounces of butter, two ounces of lard, or cold bacon dripping, and eight ounces of flour; rub both butter and lard into the flour, add a teaspoonful of Borwick's baking powder, mix with cold water; roll out rather less than half an inch thick, cut into rounds about six inches across, on one-half put some of the meat with a little gravy to moisten it; turn the other half over, press the edges. Bake in a brisk oven till the pastry is cooked.

Dry Curry.

Mince four onions; cut fowl or veal in small pieces, and fry in butter; add two tablespoonfuls of curry powder, and put all in a small stewpan. Rinse out the frying pan with a teaspoonful of boiling water, and pour amongst the curry. Season with salt, cover closely and stew till tender. Add a tablespoonful of lemon pickle and two of cream. Stir, and boil five minutes. Serve with boiled rice round the dish, the curry in the center.

Raisins.

To make this famous French marmalade allow an equal weight of grapes and pears, cook in a little water until soft, then press through a colander to remove the seeds. Add the pears, cored and sliced, and simmer until thick, stirring almost constantly. When thick sweeten to taste, scald, strain through a colander and can.

A Mexican Dish.

Into a baking dish put a layer of macaroni (after it has been thoroughly cooked in salted water), then a few spoonfuls of gravy from roast beef; cover with tomato catsup, then another layer of macaroni, gravy and catsup on top. Set in the oven to brown.

Sick Room Shade.

In the center of a common pie tin punch a hole large enough to slip over the gas jet, and drop in place right side up. It will not interfere in any way with lighting the gas, and will be found to shade the patient's eyes perfectly. It also allows sufficient light for nurse to attend to her duties.

Beef and Carrots.

Take one pound of round of beef and chop coarsely. Chop three carrots fine and cook with the meat in water just to cover until done. Season this with salt, pepper, butter and an onion grated. Thicken with a tablespoonful of flour, rubbed smooth with cold milk.

Creamed Carrots on Steak.

Wash and scrape carrots, cook until soft in boiling salt water, pour over them thin cream sauce, and pour the whole over a hot broiled steak. Serve at once. Each adds to the flavor of the other.

IVORY TOILET SETS.

Extremely Popular, but Very Difficult to Clean Properly.

Ivory toilet articles are quite as fashionable as silver ones now, and the fact that they are more difficult to clean in no way detracts from their popularity.

It is not easy to remove stains from the mellow, creamy material without spoiling its tone.

Some useful hints on cleaning ivory are given herewith: When the stains are very slight and do not seem to be permanent, though they cannot be rubbed off with a dry cloth, wash the ivory thoroughly in warm water and soapsuds, and then, without drying it on a cloth, place it in the bright sunlight for a few minutes. This exposure will usually remove the stains. After they have disappeared wash the ivory again in soap and water, rinse it thoroughly and dry carefully with a soft cloth.

When the stains do not disappear entirely after contact with the sun's rays the ivory should be washed again in soap and water, then rinsed in clear water to which a little lemon juice has been added. Care must be taken to have the temperature of the water right, as too great heat will injure the ivory.

Very dark discolorations require the services of an expert to remove, though one may be fairly successful by rubbing oxalic acid solution, not too strong, and applying this to the dark spots or streaks with a brush. Afterward wash the ivory well in clear warm water and dry with absorbent cotton or a soft cloth, and then leave in the sunshine or in a warm place to bleach.

The acid of a lemon is not harmful to the most delicate piece of ivory. In fact, the juice of a lemon can be applied with a mixture of cleansing powder or whiting directly to the ivory without running any risk of spoiling its tone or texture. It should, however, be removed quickly and the ivory thoroughly cleaned afterward with plenty of warm water. Cabinet pieces that become discolored can be cleaned in this way and will be greatly improved in color and appearance.

THE FRESH AIR LADY.

She Could Sneeze at a Draft That Wasn't There.

The fear of fresh air is mostly a figment of imagination.

Two women were traveling through Europe together. The one, a modern of the moderns, had the ozone habit; the other was of the good old fashioned type to whom a breath of air meant a sneeze, a draft a foreordained cold and an open window at night an immediate need for the undertaker.

One night fate forced these two to room together. Miss Ozone, being the last to retire, threw up both windows as high as possible after turning out the light. Immediately came sneeze after sneeze from the bed.

"Oh, I can never stand that draft! Those windows must come down. I'm taking cold already," cried Mrs. Fraid-of-air.

"But it would kill me to sleep in a stuffy room," replied Miss Ozone.

"Well, I'll have pneumonia by morning if you don't!"

"How ridiculous! Don't you know thorough ventilation is the surest safeguard against pneumonia?"

"Oh, dear, I'm getting a chill now. It's outrageously selfish of you to keep those windows up."

So Miss Ozone, being younger and really fearing the other would get sick from sheer fright, reluctantly pulled down the windows and endured a restless night, to wake up with a bad headache.

In the morning it was found that the open windows that had caused the sneezing and chill were double ones, the outer pair of which had been tight closed throughout the whole discussion.

IN THE KITCHEN.

Onion Cake.—Peel five or six large onions, cut in halves and boil fifteen minutes. Drain and chop fine, adding a small lump of butter. Beat two eggs and mix with them four tablespoonfuls of cold mashed potato, two or three tablespoonfuls of chopped ham, about a teaspoonful of caraway seed and a cup of milk. Mix in the chopped onion and season to taste with salt and pepper. Butter a large, shallow tin, line with a good short paste, spread the mixture over it and bake in a brisk oven. When cooked, lift out of the tin, put on a hot dish on a paper dolly or folded napkin and serve hot.

Grape Fruit Salad.—There are several different ways of preparing a grape fruit salad. For a sweet fruit salad, cut in halves, remove the seeds and with a pointed pair of scissors snip the membranes that hold the center core in place and the pulp to the walls, then remove all together. Fill the cavity in the center with powdered sugar, moistened with maraschino liquor, sherry or grape juice. Let stand in a cold place for several hours before serving. When ready to serve, put a maraschino cherry in the center of each fruit. Serve a half fruit to each guest. White grapes cut up and seeded are often added to the pulp, which is nearly always served in the grape fruit shell. When possible fresh sour cherries are often substituted for the maraschino. Another grape fruit salad is made by removing the pulp from halved grape fruit, discarding all the pith. This done, return the pulp to the skin, put a tablespoonful of mayonnaise dressing on each half and serve on lettuce leaves. Chopped nuts may be added to the grape fruit pulp or chopped celery when in season.

OLD SHEFFIELD

Just received a full line of Old English Sheffield Trays direct from the Sheffield English Factory.

COME IN AND GET YOURS.

C. H. BOWEN, Jeweler and Optician.

Only a Few More Shopping Days then Merry, Merry Christmas

We have the best exhibition of Dependable Christmas Merchandise ever seen in Winchester.

The Entire store Is Full of Gift-Giving Merchandise.

The giving of Furs at Christmas has become universal. We invite especial attention to our collection of Stylish Fur pieces.

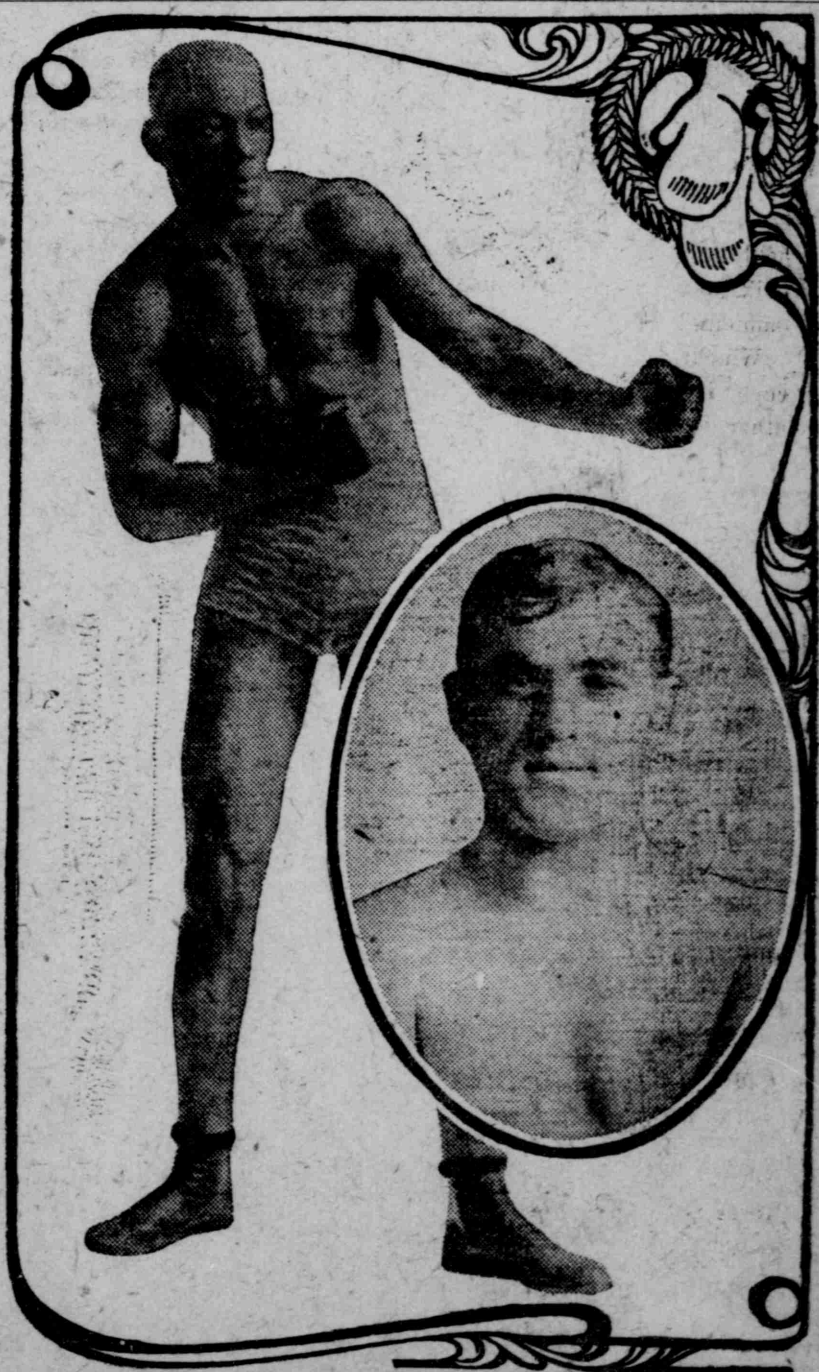
We have all kinds of Dainty Handkerchiefs of lace and linen at prices to suit every purse.

Christmas Novelties of every description for old and young.

Our Gloves are the famous "Perrin." We fit every pair to the hand and guarantee them.

We have Madame Howe here with a special line of Gossard Front Lace and French Corsets at greatly reduced prices. Don't fail to take advantage of this Special Sale. Come and be fitted.

Clifton B. Ross, Opp. Court House, Winchester.



CHAMPION PUGILISTS WHO BATTLE FOR KING'S RANSOM.

Win or lose, Tommy Burns, the heavyweight pugilist, will receive at least \$40,000 for his share of the purse when he fights Jack Johnson, the giant negro, in Australia. In addition to being one of the cleverest fighters that ever drew on a padded glove, Burns is a shrewd business man. He forced Johnson to accept such terms as would insure him a fortune even should he lose.